

## McAllister Cash Store

12 lbs. Sugar with each \$1.00 purchase  
[Except Flour or Potatoes]

3 fat Mackerel	25c
Qt. Jars Jam or Preserves	25c
1 can Lima Beans	10c
1 can String Beans	10c
1 can Red Beans	10c
1 can Pork and Beans	10c
2 cans Milk	15c
1 can Salmon	15c and 20c
1 qt. Onion sets	10c
6 Boxes Matches	25c

Seed Potatoes and Garden Seed. Chick Feed, large and small, and Pratt's Baby Chick Food in Package.

High Patent Flour - \$2.50

## Candy Sale

At Wade & Dawson's

Sat'day Afternoon

Junior Class of M. H. S.

All Kinds of Home Made Candy

## The H. C. Of L.

Can be greatly reduced by buying your supplies in bulk. We have a complete line of bulk goods.

**Beans:** Navy, Lima, Pink and Black Eye Peas  
**Dry Fruits:** Apricots, Prunes, Apples, Peaches, Raisins.

**Miscellaneous:** Coffee, Tea, Pickling Spices, Hominy, Nuts, Crackers, Cookies, Oat Meal, Lump Starch, Rice, and, in fact, everything that can be carried in bulk.

We have the Celebrated Sherrer Counter which keeps our goods in a Pure, Clean, Sanitary Condition.

**Dierks & Hays**

## The KITCHEN CABINET

We may build more splendid habitations. Fill our rooms with paintings and with sculptures. But we cannot buy with gold the old associations.

### USE OF LEFT-OVERS.

It is false economy to use expensive materials in combination with left-overs, thus preparing a dish which will be more expensive than one made from fresh materials. It would be better to give such food to the birds and more economical. The best economy is that which arranges the meals so that there will be no serious waste in left-overs. No scrap of meat need be wasted, for it may be mixed and served in dozens of forms.

Any left-over cereal if in small amount may be stirred into the porridge or muffin mixture, always to the advantage of the hot bread, or if a large portion is left it is a most tasty breakfast dish if fried crisp and brown in a little hot fat. A little cereal may be mixed with egg, sugar and flavoring and baked in small ramekins and served with a sauce of fruit or cream, for a dessert. Such a dessert may be safely given to the children.

**Stuffed Apples.**—With a little roast duck or goose left from dinner, in an amount too small to use otherwise, mince fine, add some of the stuffing. If there is not enough meat, and fill the centers of pared tart apples with this mixture, put a bit of butter on top, add just enough water to keep them from burning when first put into the oven; bake until the apples are soft, and serve each on a round of fried bread or cornmeal mush and serve with currant jelly. Such a dish will prove sustaining enough for the main dish at luncheon.

A cold fried egg or a hard-boiled one, or even a poached egg should never be put into the garbage, for it may be chopped and added to any salad or to a rich white sauce and served on buttered toast; or to a white sauce to serve with fish, adding also a finely chopped sour pickle. Or a delicious sandwich may be made by mincing the egg and adding a pinch of mustard, salt and pepper; spread on buttered bread and serve with a cupful of cocoa. This will make a satisfying luncheon.

Grow old along with me,  
The best is yet to be,  
The best of life for which the first  
was made;  
Our times are in his hand  
Who saith, "A whole I planned,  
Youth shows but half; trust God;  
see all nor be afraid."  
—Robert Browning.

### GOOD DISHES FOR THE TABLE.

Dishes from various cooks who recommend them highly.

**Suet Pudding.**—Sift two cupfuls of flour into a mixing bowl, add to it a cupful of chopped suet, a half teaspoonful of salt, a teaspoonful of cinnamon, a cupful of currants and a cupful of raisins, mix well; then add a cupful of molasses and a cupful of milk, dissolve a half teaspoonful of soda in a little of the milk. Mix thoroughly and steam two hours. Steam in baking-powder cans and only one need be cut at a time. This pudding may be kept for weeks, re-steaming as it is needed. Serve with a hard sauce, made by creaming three tablespoonfuls of butter, adding gradually a cupful of powdered sugar, a tablespoonful of vanilla and a half cupful of whipped cream. More flour may be needed in this recipe, as flours differ so widely. The batter must be quite stiff to keep the fruit from settling to the bottom.

**Lemon Rice Pudding.**—Cook a quart of milk and a cupful of rice in a double boiler until the rice is soft. Mix together the yolks of three eggs, a quarter of a cupful of sugar and the grated rind of two lemons. Pour over this the hot rice and milk, adding a little more milk to make it somewhat thicker than boiled custard. Turn into a pudding dish and bake in a moderate oven ten minutes. Beat the whites of the eggs very stiff and add very gradually, a half cupful of sugar and the juice of two lemons. Cover the pudding with this meringue and bake until a delicate brown. Serve very cold.

**Peach Pudding.**—Mix one cupful of flour and one cupful of sugar, add one-fourth of a teaspoonful of salt, one tablespoonful of melted butter, two cupfuls of milk, four beaten eggs and the juice from a quart of canned peaches. Beat well for four minutes, then place the peaches in a buttered pudding dish, cover with the flour mixture and bake a rich brown. Serve with cream.

Radishes peeled and sliced and fried with backbone take the place of mushrooms and at much less expense at most seasons of the year.

**Savory Dish.**—Put a layer of thinly sliced potatoes in the bottom of a baking dish, cover with a small onion also finely-sliced, then two cupfuls of cold turkey or any kind of meat, and a cupful or two of tomatoes. See

son as the layers are placed, add gravy with the meat if you have it, otherwise a little water. Bake until the potatoes are done. Serve garnished with two tablespoonfuls of green peas.

### SIMPLE FISH SALADS.

A can of salmon may be transformed into dozens of delightful salads using celery, pickles, coconut, cucumber, tomatoes, capers, and any number of other condiments. A Bermuda onion, shaved fine; a little cabbage, a can of salmon, and a sour pickle, finely chopped, mixed with a good dressing, makes a most tasty salad.

**Crab-Meat Salad.**—Use twice as much crab-meat as celery, cut very fine, stir them into a mayonnaise dressing. Break the meat into uniform pieces, heap upon a bed of lettuce and pour the dressing over it. Serve cold.

**Sardine Salad.**—Cut two stalks of celery into small pieces, chop a half teaspoonful of parsley, remove the skins and bones from a box of sardines and break into small pieces. Toss all together and chill. Serve with a hollid dressing, diluted with some of the olive oil from the sardine can, if it is of good flavor.

**Oyster Salad.**—Small oysters are better to use for a salad, as the larger ones when cut look unattractive. Scald the oysters in their own liquor until the edges curl, drain and carefully remove all pieces of shell, set on ice to chill until serving time. To every quart of oysters allow two stalks of celery, cut into quarter-inch pieces. When time to serve, toss the oysters and celery together in a salad bowl which has been rubbed with the cut side of a clove of garlic, then pour over the following dressing: Beat the yolks of three eggs until thick, add a teaspoonful of salt, a few dashes of cayenne and half a teaspoonful of mustard, the grated yolks of two hard-cooked eggs and two tablespoonfuls of olive oil; pour in slowly while the mixture is being beaten. Beat until smooth, thin with three tablespoonfuls of lemon juice or mild vinegar.

**Tuna Fish Salad.**—This is a fish which is especially fine flavored, called the turkey of the sea. It is sometimes canned under the name of tunny fish. Use the shredded fish with celery and any salad dressing with a bit of sour pickle, finely chopped, or a tablespoonful of chow chow or picadilli.

Excess comes to many by chance,  
but they always give themselves the credit.

Enthusiasm is the beginning and the culmination, of all things worth while.

### DISHES FROM MANY COOKS.

These dishes are not new, for we are told often that there is nothing new under the sun, yet by rearranging food combinations one may find many pleasing surprises, and even old dishes to some may be new to others.

**Butterscotch Pie.**—Boil a cupful of brown sugar with a quarter of a cupful of coffee (strong beverage) and two tablespoonfuls of butter until it waxes when dropped from the spoon. Beat the yolks of two eggs, add a pint of rich milk, two tablespoonfuls of browned flour and a teaspoonful of vanilla. Pour this mixture into the boiling sugar and cook until the eggs and flour are thick. Pour into a previously baked crust and finish the top with the two whites, beaten stiff and a half cupful of brown sugar added. Put into the oven and brown.

**Hot Potato Salad.**—Wash and pare potatoes and cut into balls with a French vegetable cutter or into half-inch cubes; there should be two cupfuls. Cook in boiling, salted water until soft, drain and pour over the dressing and sprinkle with two tablespoonfuls of finely minced parsley. For the dressing mix one-half teaspoonful of salt, one-fourth of a teaspoonful of pepper, four tablespoonfuls of olive oil, one-half a cupful of celery finely cut, two slices of lemon, two tablespoonfuls each of tarragon vinegar and chopped onion, one-half tablespoonful of parsley, one tablespoonful of cider vinegar. Heat to the boiling point, remove the lemon and pour the sauce over the potatoes.

**Split Pea Soup.**—Pick over a cupful of split peas and soak in cold water overnight. Drain, and add two and a half quarts of water, half an onion, and a two-inch cube of fat salt pork. Bring gradually to the boiling point and let simmer three or four hours until soft, then rub through a sieve. Moil three tablespoonfuls of butter, add two tablespoonfuls of flour and stir until well blended; then pour on gradually two cupfuls of scalded milk. Bring to the boiling point and add the pea puree. Season with one and a half teaspoonfuls of salt, and a few dashes of red pepper. If too thick thin with more milk. Serve hot with croutons.

Nellie Maxwell

## Eat That Easter Dinner

A T  
**JIM & DAVE'S**

Every Day  
is Special Day at our Store

We ask you to visit our store,  
compare prices and  
**BE CONVINCED**

We carry a full line of fresh  
groceries, fruits, and choice side  
meats.

Your patronage appreciated,  
**A. B. SPALDING.** Groceries

**MERIT WINS--**  
Where intelligence  
and appreciation  
prevail

Democrat "Quality Printing"  
merits the appreciation your  
intelligence prompts.

## EASTER TIME

WITH THE COMING AND PASSING OF EASTER  
A NEW SEASON IS HERE.

WITH SPRING AND ITS PROMISE FOR THE UN-  
FOLDING OF ALL NATURE, THERE IS A STRONG IN-  
FLUENCE FOR ACTION.

YOU HAVE BEEN THINKING ABOUT OPENING A  
BANK ACCOUNT.

YOU ARE INVITED TO ACT NOW.

TODAY IS OPPORTUNE.

**FARMERS & MERCHANTS BANK**

MONROE CITY MISSOURI.

"A Good Bank in a Live Town"